

Proud of our island products

Texel counts over 40 suppliers and island products.

Together we provide a sustainable short chain. This is how we keep the island beautiful and livable.

FRESH FROM OUR LAND INTO OUR RESTAURANT

ROOTS OF GUSTA

Full of love and passion. Powerful in its simplicity, purely as nature has given it to us. Fresh daily from our backyard, the fields and the dune area. Dishes structured like the rings of an onion. From the core outwards; our own cultivation, Texel, the Netherlands and beyond. Ingredients brought together into one dish.

This is how Arnoud & Gusta Marie Langeveld, founders of Hoeve Nieuw Breda and later in time Boutique Hotel Texel, have always pursued life. That is why they started the Hoeve Nieuw Breda guest house next to their farm in 1965. Days were spent in the fields and in the kitchen to provide guests with the purest potatoes and vegetables from our own cultivation and from the nearby area.

At Restaurant Gusta we embrace the natural rhythm of the island. Surrender to the natural cadence - when the boat stops running after 9 p.m., when the sun sets, or when the tides change. This rhythm determines life on Texel, and we invite you to experience this natural flow. It's about letting go of the hustle of the everyday life and surrendering to what is, to simply be in the moment and go with what presents itself.

- TO START WITH -

OYSTERS FROM THE WADDEN 5 each

- sea buckthorn pearls | samphire | lemon
- kimchi from Texel cabbage
- Black Angus tartare | celeriac cream

NIBBELS AT OLIVE WOOD 9 


crispy mustard tapioca | puffed corn | artichoke | olive | tomato

VEGETABLE BREADROLLS WITH OUR OWN GRAIN 7.50 

breadrolls with smoked sea salt and pine butter



We are proud to call ourselves a Real Texel product promoter and Dutch Cuisine restaurant. With this we contribute to the objective of Dutch Cuisine: Promoting the Dutch kitchen and food culture. We work together with over 40 suppliers which are located on Texel.

 Is vegetarian or can be prepared vegetarian

 can be prepared vegan

- If your booking included dinner, this dish has a 5 euro supplemental charge
- If your booking included dinner, this dish has a 10 euro supplemental charge
- If your booking included dinner, this dish has a 20 euro supplemental charge

- STARTERS -

WADDEN SHRIMP 17.50 •

apple from our own orchard | sea vegetables | espuma | carrot crostini

wine suggestion: *Caves Gales Cuvée Première Rosé Brut*

DUTCH YELLOWTAIL KINGFISH 14.50 ✓🌿

our own carrot and beetroot | horseradish | kombucha made by Denise | squid cloud | cracker

wine suggestion: *Casa de Vila Verde Galodoro Alvarinho* / mocktail suggestion: *kombucha with buckthorn tarragon*

TEXEL BLACK ANGUS ABERDEEN 14.50

à la minute smoked tartare | carpaccio | tataki

wine suggestion: *Barón de Ley Reserva Tres Viñas*

GOOSE BREAST FROM EIJERLAND 14.50 ✓🌿

goose breast from the polder | shiitake from Novalishoeve | hazelnut | chestnut | salsify | apple syrup

wine suggestion: *Vignamato Rosolaccio Rosso, Montepulciano*

DRY AGED BEETROOT 17.50 ✓🌿

home made rye bread | Texel yoghurtfoam | sesame | beetroot glacé | Jerusalem artichoke cracker

wine suggestion: *Weingut Seeger Blauer Spätburgunder*

TREE TRUNK 14.50 ✓

goatcheese | apple syrup | nut crumble | shiitake from Novalishoeve | Texel cranberry | salsify

wine suggestion: *Cabriz Encruzado Reserva*

CHEF'S TASTING 17.50 per person ✓🌿

from 2 persons

richly filled etagère with different elements from the dishes above

a nice combination of fish, meat and vegetarian

wine suggestion: *Weingut Seeger Grauer Burgunder*

- SOUP & ENTREMETS -

FOREST 8 ✓🌿

mushroom broth | ravioli with 'orekees' | babycorn | enoki | spring onion

wine suggestion: *Tenuta Sant'Antonio Valpolicella Ripasso Monti Garbi*

POLDER 8.50

pork belly | sweet potato gnocchi | Jerusalem artichoke | Texel mustardseed | black pudding | mustard gravy

wine suggestion: *Barón de Ley Reserva Tres Viñas Rioja Blanco*

SEA 8.50

pumpkin | crayfish | scallop | zucchini | shisho purple | crackling potato

wine suggestion: *Simonsig Kaapse Vonkel Brut*

- MAIN COURSE -

FROM THE LAND

At the west coast of Texel, The Black Angus cow grazes in peace near the dune area. They maintain the nature reserves. When the end of their service approaches, we serve them with pride and honor and use every piece without any waste.

ON THE SHOVEL 32.50*

varying part of the beef | smoked potato from our own harvest | seasonal vegetables

wine suggestion: Tenuta Sant'Antonio Valpolicella Ripasso Monti Garbi

BURGER 17

A hamburger of the Texel Black angus meat | potato bun from our own potato | oyster mushroom | 'Wezenparel' cheese | piccalilli

beer suggestion: Texels Skuumkoppe

ON THE RHYTHM OF NATURE

The island hunters hunt to maintain nature on the island. The hunt assumes a sustainable use of natural surpluses with respect for the game. The sland hunters strive to support the biotope of animal welfare.

POLDER HARE 29.50

pure wild | hare pepper and filet | fresh small potatoes from our own farm | calvados apple from the orchard | island vegetables

Wine suggestion: Vignamato Rosolaccio Rosso, Montepulciano

ISLAND VEGETABLES

The island knows many flavours. The sandy soils and salty air make it difficult for the growers on the island. Strong crops and salty flavours forms the flavourpallet of the vegetables on the island and with that the base of our courses.

NATURAL SWARTE TOER 24.50

"Swarte toer" goat cheese from Friesland | beetroot | salty broccoli | Texel mustardseed

wine suggestion: Gustave Lorentz Sylvaner Réserve

EARTHY VEGETABLES 17

celeriac | chanterelle | artichoke from 'Oost' | eggplant | forest mushroom

cocktail suggestion: Grey Earl (also available alcoholfree)

VEGGIEBURGER 17

a vegetable burger made with seasonal vegetables from our own garden | potato sandwich | oystermushroom | local herbal cheese | lemon peper mayonnaise

beer suggestion: Eilandkriebel

- MAIN COURSE -

WHERE THE HORIZON KISSES THE SEA

Fishing was once one of the largest sources of income for islanders. On Sunday evening there was an orchestra of fog horns as we left the harbour. On Friday, after unloading at the Den Helder exit, the cutters trickled in one by one. Today, fishing is under pressure and the Texel fleet has been considerably thinned out in the past few years. Fish is becoming an increasingly exclusive ingredient. Our North Sea fish still comes from the Dutch fleet.

NORTHSEA SPINY SHARK 26.50

truffle potato | pointed cabbage | fennel | carrot | bisque hollandaise

wine suggestion: Cabriz Encruzado Reserva

NORTHSEA SEABASS 26.50

sweet potato | fennel | sauerkraut | smoked fish sauce

wine suggestion: J. Lohr Cypress Chardonnay

NORTHSEA SOLE 47.50***

lentil | pointed cabbage | parsley root | beurre noisette

wine suggestion: Barón de Ley Reserva Tres Viñas

SIDE DISHES

LITTLE GEM 5.50

Texel 'rustiek' old cheese

CHICORY 5.50

orange | butter | cheese

SALAD 5

mixed salad | vegetables from our own land

TEXEL PASTA 5.50

whole wheat pasta from the brothers Lap | mushrooms

BOUTIQUE FRIES 5

home made fries from our own farm | home made mayonnaise

KRIEL 5

van eigen oogst aardappelen | huisgemaakte mayonaise

PUFFED SWEET POTATO 5

gin crème fraîche | cress

- DESSERT-

FROM THE CHEESEROLLEY 17.50*

Dutch cheeses | dried fruits | nutbread | caramelized nuts | marmalade | Texel mustard
wijnsuggestie: Taylor's Late Bottled Vintage Port

OP SIEN TESSELS 10.50 🌿

Texel yoghurt | sea buckthorn curd | Texel cranberry | Texelstroompje
wine suggestion: Wijndomein de Koen Nagenieten

SUKELAAD 10.50

for the ultimate chocolate experience | tonka bean | sorbet | crumble

this dish requires at least fifteen minutes of preparation time
liquor suggestion: Texels Kwartiertje van de Lepelaar

ACCORDING THE SEASON 10.50

pear | hazelnutmousse | parsnip cream | cinnamon
liquor suggestion: Tesseltje

TEXEL BRANDING 10.50

for the coffee lovers a tasty dessert with several preparations of coffee
Cocktail suggestion: Espresso martini

ICE CREAM FROM OUR OWN KITCHEN 7

three scoops of your choice

cinnamon | vanilla | rum raisin | dark chocolate | Texel coffee | strawberry | Texel yogurt

DESSERT TASTING 14.50 p.p.

from 2 persons

for those who cannot choose. richly filled etagère with different elements of the desserts named above

- CAKE -

CHOCOLATE CAKE 5.50
dulce de leche | seasalt

APPLE PIE 5.50
chocolate decorations | dried apple

SEA BUCKETHORN CHEESECAKE 5.50
meringue | cranberry

scoop of ice cream + 2
whipped cream + 0.75

FRIANDISES 12.50
five friandises of your choice
with a choice of: Texelse Branding coffee | Flora tea | Legends tea | *special coffee (+5)*

- WARME DRANKEN -

FLORA FLOWER TEA 4.75

LILY FAIRY lily and jasmine
JASMINE WITH LOVE jasmine
HEART'S DESIRE rose and lily
AROMATIC MAYFLOWER lily and osmanthus
SUMMER LOVE carnation and osmanthus
ORIENTAL BEAUTY marigold and jasmine
FLYING SNOW marigold and coconut
FLOWER LOVER marigold, amaranth and jasmine
all flora tea's are based on green tea

DRIED TEA 4.50
A seasonal blend of our own dried herbs

TEXELSE BRANDING KOFFIE

KOFFIE 3.50
DECAFÉ 3.50
ESPRESSO 3.50
ESPRESSO MACCHIATO 3.55
DUBBLE ESPRESSO 4.80
CAPPUCCINO 3.80
LATTE MACHIATTO 3.90
HOT CHOCOLATE 4
ICED CARAMEL LATTE 4.50
SOY / OAT MILK 0.60

LEGENDS THEE 3

EARL GREY CORNFLOWER
ENGLISH BREAKFAST
SENCHA GREEN TEA
BLACK TEA CHAI
BLACK TEA POMGRANATE
ORGINIAL ROOIBOS
WHITE TEA JASMINE

FRESH TEA 4.50

FRESH MINT TEA
GINGER TEA
GINGER AND ORANGE TEA

SPECIAAL KOFFIE 8.75

TEXEL COFFEE Jutter
IRISH COFFEE Jameson
ITALIAN COFFEE Amaretto
SPANISH COFFEE Tia Maria
FRENCH COFFEE Grand Marnier

